

New Year's Eve

December 31, 2018

\$79/pp

Amuse Bouche

Fried Cape Oyster on the Half Shell

Thyme & Lemon Zest Creamed Leeks, Crispy Pancetta

Appetizers

Baby Kale Caesar with Petite Crab Cake

*Agora Farms Organic Baby Kale, Anchovy Dressing, Grilled Tomato,
Gluten Free Croutons, Maine & Maryland Crab Cake*

Roasted Cauliflower & Leek Bisque

Black Truffle Butter, Leeks

Crudo of Yellowfin Tuna

Thai Vegetable Roll, Spicy Aioli, Sweet Soy Glaze

Braised Beef Shortrib Gnocchetti Gratinée

*Gnocchetti with Red Wine Braised, Wild Mushrooms, Pearl Onions
and Fontina Cheese Sauce, Browned Parmesan Crumb Topping*

Main Plates

Prosciutto di Parma Wrapped Cod Loin

Baby Clams, Roasted Tomato Broth, Garlicky Broccoli Rabe, Oven Braised Fennel

“Filet Mignon” of Beef Sirloin, Madeira Sauce

*Warm Lobster Popover, Madeira Glazed Baby Carrots,
Wilted Watercress & Baby Spinach*

Winter Spiced Long Island Duck Breast

*Golden Raisin Gastrique, Sweet & Sour Red Cabbage,
Black Lentils. Mustard Oil*

Seared Gulf of Maine Scallops

*Rock Shrimp Risotto with Tarragon.
Julienne Snow Peas, Lemon-Vanilla Foam*

Dessert

Strawberry Panna Cotta with Champagne Gelée

Mango Coulis, Gold Leaf

&

Dark Chocolate & Candied “Pearls” Mint Ganache Cake

Mignardise

White Chocolate Peppermint Stick Truffle